

FORNI DA INCASSO (IT)

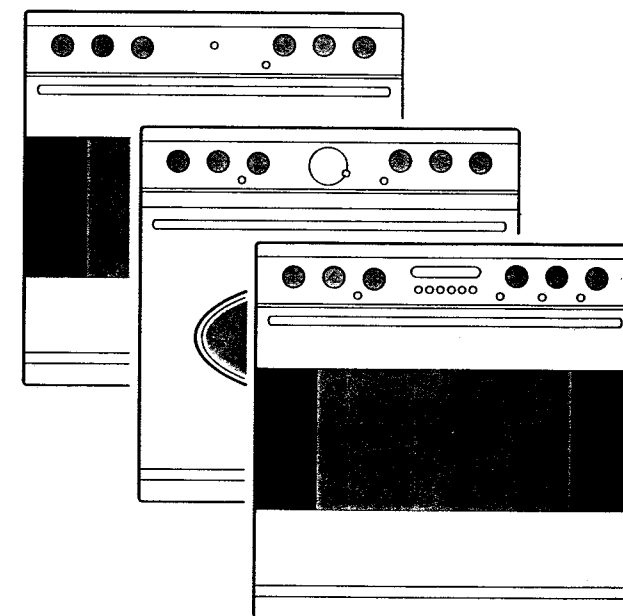
FOURS ENCASTRABLES (FR)

BUILT-IN OVENS (GB)

HORNOS EMPOTRADOS (ES)

INBOUWOVENS (NL)

EINBAUHERDE (DE)



Copertina: carta ecologica non riciclata
Pagine interne: carta riciclata al 100%

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General regulations

IMPORTANT - This appliance is easy to use. However, to obtain the best results it is important to read this handbook carefully and follow all the instructions before putting your oven into operation.

This handbook supplies correct instructions for installation, use and maintenance, as well as useful advice and safety warnings.

Keep this handbook in a safe place for future reference.

If you sell or pass on your oven, make sure that this handbook goes with it.

The appliance must be installed by qualified staff in accordance with the manufacturer's instructions. Incorrect installation may cause injury or damage, for which the manufacturer cannot be considered responsible.

Never leave packaging components such as nails, expanded polystyrene, straps, etc. within the reach of children, since they may be dangerous.

The appliance's electrical safety is only assured if it is correctly connected to an efficient earth system. Check that this safety requirement is met, and if in doubt ask a qualified electrician to thoroughly check the system.

The appliance must only be used for the purpose for which it is intended. All other uses (such as room heating) must be considered improper and thus dangerous.

Do not obstruct openings, nor the ventilation or heat dispersion vents.

Always check that the control knobs are on zero (off) when the oven is not in use.

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Do not obstruct openings, nor the ventilation or heat dispersion vents.

Always check that the control knobs are on zero (off) when the oven is not in use.

Installation instructions

Important - The oven must be installed by an specialized technician in accordance with the regulations in force. Any adjustments, maintenance, etc. must be carried out with the appliance disconnected from the electricity supply.

Electrical connection Check to make sure that the voltage and the power supply line ratings are the same as those given on the rating plate under the appliance. **The mains supply line is not supplied.** Use a H05RR-F - H05RN-F type cord remembering that the end that goes on the appliance must have the earth wire (yellow-green) at least 20 mm. longer. When the worktop is installed, the mains supply line should be equipped with a multi-pole switch with a contact opening of at least 3 mm.. The switch should be close to the cooktop and easily accessible. The possibilities for electrical network connection are indicated in the following table. If necessary, modify the position of the terminal board bridges.

Section

Cord H05RR-F - H05RN-F	230V~	400V 2N~	400V 3N~
Section en mm ²	3 x 2,5	4 x 2,5	5 x 1,5

Connection table

<p>1 2 3 4 5</p> <p>R S (N)</p> <p>230V ~</p>	<p>1 2 3 4 5</p> <p>R S N</p> <p>400V 2N~</p>	<p>1 2 3 4 5</p> <p>R S T N</p> <p>400V 3N~</p>
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To access the terminal board, remove the appliance's rear casing.

Modify the placing of the jumpers on the terminal board if necessary, then fix the wires, making sure that the earth wire is at least 20 mm longer.

Secure the power supply lead using the clamp.

It is absolutely essential to connect the appliance to earth. To allow this, the plug to be connected to the power supply lead and the socket to which it is to be connected must be of the same type (to regulations). If the appliance is connected to a permanent electricity supply system, make sure that this is connected to the earth line.

Our company declines all responsibility for any injury or damage caused by failure to earth the appliance or a defective earth circuit.

Never use reductions, adaptors or by-passes since they may cause heating or burns.

Positioning

The appliance may be installed in fitted kitchen units of all kinds, in masonry, metal, wood or wood faced with plastic laminates, provided they will withstand temperatures up to 90°C.

The dimensions for built-in installation are shown in figure 1.

Important: never use the door as a lever to push the oven into the unit.

Never apply excessive pressure to the door when open.

Refer to the hob's own instructions for guidance on positioning and fixing.

Hob - oven connection

Once installed, the hob has to be connected to the oven. Make sure that the oven is not connected to the electricity supply and then insert it in the cavity, leaving enough room for the following operations:

- connect hob's yellow-green earth wire to the earth terminal of the oven (see fig. 2);
- connect the hob connectors to the sockets provided behind the oven control panel.
The colours and symbols of the connectors must be the same as those on the oven sockets;
- if the hob has a connector for the residual heat indicator, connect it to the socket not used on the right-and side.

The oven can now be definitively inserted in the unit, taking care to ensure that the power supply lead is not trapped or left in contact with hot surfaces.

Fix using 4 screws «A» at the corners of the oven door trim, as shown (fig. 1).

Controls and functions

Description of controls

(fig. 3)

All the oven indicators and control knobs are found on the front panels.

A - Thermostat knob + function selector

B - Thermostat knob

C - Oven function selector knob

D - Minute minder knob

E - Oven warning light

F - Warning light to monitor operation

G - Warning light to monitor the automatic




H - Hob control knobs

I - Clock with oven switch-off

L - Electronic timer

Thermostat knob + function selector (A)


This device permits the user to choose the most suitable temperature settings for cooking, as well as the various oven functions.

The oven light is switched on (and remains on the entire time the oven is in use) by turning the knob clockwise to the first click. The temperature can be regulated by turning the knob clockwise to the desired setting within the **50** and **250°C** range. The settings are in progressive order and therefore, all the intermediate settings (between the temperature settings numbered on the oven) can also be used. Should you wish to use particular heating methods, you can activate only the lower heating element  or the grill element . Rotation of the knob terminates at the  position, which activates the rotisserie motor and the grill element.

Thermostat knob (B)

This knob allows the user to set the oven temperature best suited to the foods to be cooked.

The setting is made by turning the knob clockwise to the value required, between **50** and **250°C**.

The setting scale is gradual, so all intermediate settings (between the numbers) are possible. The  maximum temperature setting is recommended for grilling.

Oven function selector knob (C)

Key to symbols of the various models



Oven light on



Top and bottom heating elements



Large grill element



Grill element



Large grill element + fan



Top element



Bottom element



Bottom element + fan



Top and bottom element + fan



Fan element



Top and bottom element + fan element



Thawing

**Minute minder knob
(D)**

To use the minute minder, preload the buzzer by turning the knob clockwise until the pointer is on the required number of minutes (maximum 60 minutes). The pointer may also be set in the gaps between the marked figures.

The oven does not switch off automatically when the end of cooking alarm sounds.

**Oven warning light
(E)**

The warning light comes on to show that the oven is heating up, and switches off when the temperature inside has reached the value set with the thermostat knob.

It will then switch on and off to show that the oven temperature is being maintained constant.

**Warning light to
monitor operation
(F)**

The warning light will come on to indicate that one or more burners are operating.

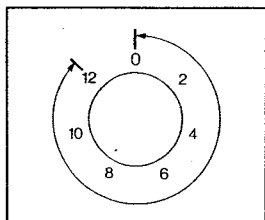
The warning light will go out when all knobs have been set to zero.

**Warning light to
monitor the
automatic (G)**

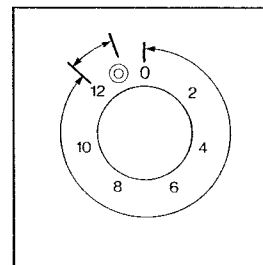
The warning light of the automatic device will come on during the initial heating phase to indicate operation.

**Hob control knob
(H)**

Each knob has a matching full circle to indicate the cooking setting that is in operation. Refer to the specific knob as listed below for each model.

**Normal heat knob**

The intensity of heat is set by turning the knob clockwise to the desired setting ranging from 2 to 12.

**Dual heating knob**

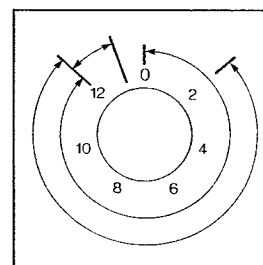
When the knob is turned to one of the settings from 2 to 12, heating only takes place inside the smaller diameter.

When the knob is turned to the ☉ or ☉ symbol and released it returns to setting 12.

Heating will now take place inside both the large and the small diameter markings.

To set the level desired, turn the knob anti-clockwise to one of the intermediate positions.

To return to heating inside the small diameter only, turn the knob to 0 and then to a setting between 2 and 12.

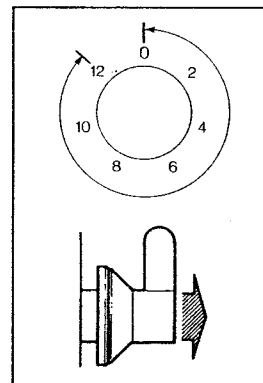
**Delicate or Fast heating knob**

Delicate Cooking - Turn the knob to one of the settings between 2 and 12 to obtain operation at reduced power (about 50%).

Fast Cooking - Turn the knob clockwise to 12 and on to the limit catch, then release; it will return to 12.

This switches to the full power range; to set the heat level required turn the knob anti-clockwise to one of the intermediate settings.

To switch back from Fast to Delicate cooking, turn the knob to 0 and then clockwise again to a setting between 2 and 12.

**Normal or Automatic heating knob**

Normal Cooking - Turn the knob to a setting between 2 and 12 to obtain heating at normal power.

Automatic Cooking - Turn the knob to a setting between 2 and 6 and pull it lightly until the stop is reached.

The automatic device heats with greater power for a short time and then automatically returns to the chosen setting (heating power).

To switch off, turn the knob back to 0.


A pilot light on the control panel remains on as long as the automatic device is in operation.

Clock with oven switch-off (fig. 4)


Setting the time

To set the correct time, press the knob down and turn it anti-clockwise.

Minute-minder with oven switch-off

Turn the knob anti-clockwise without pressing until the pointer is on the  symbol. The oven is now ready to operate in manual mode without time limits.









To use the minute-minder with oven switch-off, turn the knob anti-clockwise without pressing to set the desired time (maximum 90 minutes).

At the end of the programmed cooking time, the oven switches off automatically and a alarm sounds. To stop it, turn the knob anti-clockwise until the pointer is on the  symbol.

Using the electronic timer (fig. 5)

Your oven's timer allows you to cook in semiautomatic or automatic mode. You may go out of the house and find your meal cooked to a turn, ready for serving, on your return. The timer also features a digital clock and a minute minder with end of cooking alarm.

These are the functions of the control buttons of the symbols on the display. Make sure you understand them before trying to use the timer.


1. Minute minder button 
2. End of cooking button 
3. Cooking duration button 
4. Display decrease button 
5. Display increase button 
6. Automatic or manual operation button 
7. Display symbol (A) automatic cooking
8. Display symbol () manual cooking or start of automatic cooking
9. Display symbol () minute minder selection

Important: when the power supply is connected or after a power failure, the display flashes showing 0.00, and the correct time has to be set again.

Setting the time

After electrical connection the display flashes showing 0.00.

Press «6». The display will stop flashing.

Press with + or - . The time shown will move backwards or forwards by one minute each time a key is pressed until the time and the il symbol () appear.


Cooking in semiautomatic mode

How to set the timer to switch off the oven automatically (COOKING DURATION).


Select the heating mode and the temperature using the appropriate knobs.

Press «3» and 0.00 will appear on the display.

Keep «3» pressed and use the + or – keys to set the cooking duration.

Release «3». The time will appear on the display and the symbols (A and ) will come on.

Countdown of the programmed cooking time now starts.

At the end of the cooking time, the oven will switch off and an on/off buzzer will sound for 7 minutes; to stop it, turn the two knobs to zero and press «6». The current time will appear on the display and the symbol () will go out; the oven is ready for use in manual mode.

NB. - Press «3» during cooking and the display will show the cooking time left.

Automatic cooking

How to set the timer to switch the oven on and off automatically (COOKING TIME AND END OF COOKING TIME).


Select the heating mode and the temperature using the appropriate knobs.

Press «3» and 0.00 will appear on the display.

Keep «3» pressed and use the + or – keys to set the cooking duration.

Press «2». The display will show the end of cooking time calculated by adding the current time on the cooking duration: keep «2» pressed and use + to regulate the cooking end time.

Release «2» and the time will appear and the symbol (A) will remain on. The timer is now waiting for the cooking start time.


At the end of the cooking time, the oven will switch off and an on/off buzzer will sound for 7 minutes; to stop it, turn the two knobs to zero and press «6». The time will appear on the display and the symbol () the oven is ready for use in manual mode.


NB. - Press «3» or «2» during cooking and the display will show the cooking time left or the cooking end time set previously.

Minute minder

The timer may also be used as an ordinary minute minder. In this case, the minute minder does not switch the oven off.

Press «1» and 0.00 will appear on the display. Keep «1» pressed and use the + or – keys to set the cooking duration in minutes.

Release «1». The display will show the time and the symbol  will appear will come on. The countdown of the time set in minutes will now start.

At the end of the preset time, the symbol  on the display will go out and an on/off buzzer will sound (for 7 minutes). Press «6» any key to stop it.

During the countdown, press «1» and the display will show the time left.

Correcting/deleting settings

The data set can always be corrected by pressing the key for the function and then using + or – .

Settings are deleted with 0.00, on the screen.

After setting a program, use the + or – key to obtain zero. Keep the key of the function to be deleted pressed and its setting will be cancelled.

Deletion of the cooking duration also deletes the end of cooking time, and vice-versa.

The timer logic will not allow the user to set or correct values which are not consistent with each other (e.g. a end of cooking time that conflicts with the cooking duration set).

IMPORTANT: the final sound signal can be adjusted in three tones, by pressing button «4» when it is activated. To switch it off press «6».

Using the electric oven

Oven light

In static oven models, the oven light is switched on by turning the thermostat knob + function selector «A» clockwise to the first click. It will remain on the entire time that the oven is in use.

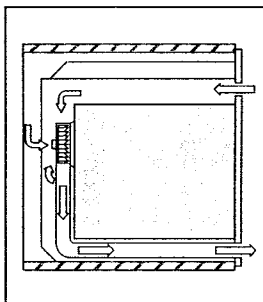
In the multifunction models, it is switched on by turning the Oven function selector knob «C» to any symbol, or by opening the oven door when the oven is not switched on.

Preliminary information

If the oven door has to be opened during operation, leave it open for as short a time as possible to prevent the oven temperature from dropping to a point which will affect cooking results.

To allow fumes to disperse, first hold the oven door half open (about 5-6 cm) for 4-5 seconds, then open it completely.

Fanned motor cooling system



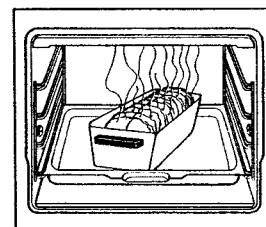
The oven is equipped with a cooling fan located between the oven muffle and the outer guard* and starts when the oven is switched on. The fan remains on during the cooking process and it is possible to hear the flow of air escaping from the lower part of the front of the oven - this is no cause for alarm.

NB. If the foods are cooked at very high temperatures, it is best to continue ventilation for 5 or 6 minutes thus avoiding condensation and overheating of the front panel and door.

a) Static models: turn the thermostat knob + function selector «A» to the first click in the position for the oven light.


b) Multifunction models: turn the oven function selector knob «C» to any symbol, and check that the thermostat knob «B» is in the 0 position.

Conventional cooking Static oven models (static mode)



Thermostat + selector knob between **50** and **250°C**.

Multifunction models

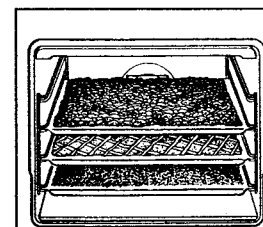
Oven function selector knob on the  symbol.

Thermostat knob between **50** and **250°C**, as desired.




This conventional system with heat above and below the food is suitable for cooking just one dish at a time, and containers with high sides should be used to limit spilling and splashes on the sides of the oven to a minimum. To cook foods to a turn, the oven must be preheated to the preset temperature. Do not place foods in the oven until the pilot light «A» has gone out to show that it has reached the set temperature. **Only very fatty meats can be put in the oven when cold.**

Frozen meat should be cooked without prior thawing. Choose temperatures about 20°C lower and cooking times about 1/4 longer than for cooking fresh meat. In general, containers with high sides should be used to limit spilling and splashes on the sides of the oven to a minimum.

Cooking with fan



(only in multifunction models)

Oven function selector knob on one of the   

Thermostat knob between **50** and **250°C**, as desired.

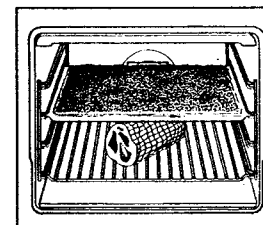
This fan system is suitable for cooking foods in the oven on more than one shelf at a time.

The circulation of hot air through the oven assures instantaneous, uniform heat distribution.

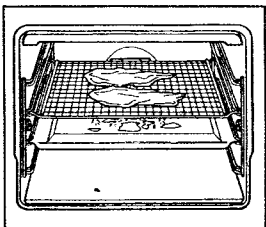
There is no need to preheat the oven.

However, the oven may be preheated for very delicate sweets. Even foods of different types (fish, meat, etc.) can be cooked at the same time as with no risk of mixing tastes or smells.


Multiple cooking of this type is only possible if the various foods require the same temperature.




Grilling with the large grill



(only in multifunction models)


Oven function selector knob on the  symbol.

Thermostat knob on the  symbol.


This cooking mode permits quick browning of foods. For such use, we recommend inserting the grill at the most suitable level (generally, the higher levels), depending upon the size or quantity of the food. For foods limited in size and cooking times, we recommend the fourth level from the bottom. For lengthy cooking times and the grilling of large surfaces, insert the grill on one of the lower levels (according to the size involved).


Grilling with the grill

Static oven models

Thermostat knob + function selector on the  symbol

Multifunction models


Oven function selector knob on the  symbol.

Thermostat knob on the  symbol.

This cooking mode permits energy savings. Place the food in the center of the shelf and proceed to cook as explained in the previous paragraph; only for small quantities and limited sizes.

Grilling with the large grill and hot air

(only in multifunction models)

Oven function selector knob on the  symbol.


Thermostat knob setting 200°C max.

This cooking mode allows even heat distribution and better penetration deep into foods. This is ideal for obtaining foods lightly browned on the outside and moist and tender inside.

Important - max. duration of cooking 60 minutes.

Gentle cooking

Static oven models

Thermostat knob + function selector on the  symbol

Multifunction models


Oven function selector knob on the   symbol.

Thermostat knob between **50** and **250°C**, as desired.

This cooking mode is suitable for sweets and particularly for cakes with moist tops and not much sugar, fruit pies, and moist desserts in moulds or on trays. It can also be used with excellent results to complete cooking foods that have not been properly cooked at the base and for processes in which most of the heat is required under the dish. The shelf or tray must be fitted into the bottom or next to the bottom guides.

Thawing

(only in multifunction models)

Oven function selector knob on the  symbol or positioned on one of the fan symbols.

Thermostat knob in the 0 position.

In this mode, the fan is turned on to circulate air through the oven without heating, for rapid thawing of frozen foods. This allows rapid thawing of uncooked deep frozen or normal frozen foods, with no risk of altering their taste or appearance.

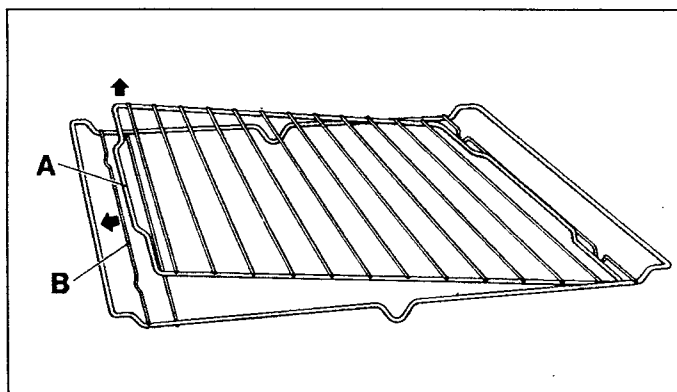
Rotisserie cooking

(only in static oven models)

Thermostat knob + function selector on the $\leftarrow \rightarrow$ symbol

For this type of cooking the grid «A» must be removed from support brackets «B» and insert the brackets into the third level from bottom.

After preparing the spit rod complete with meat secured with the forks, rest it on the two supports, until the end of the rod enters the draft hub of the motor and insert the complete drip pan on the lower shelf.

**Conventional cooking table** (static mode)

This table provides guidelines for cooking a number of the most important dishes.

Cooking times, particularly for meat and poultry, vary depending on the thickness, the type of food and the consumer's taste.

Preparation	Guides (from bottom)	Temperature °C	Cooking time with preheated oven
Pasta			
Lasagna	2 - 3	220 - 240	30'
Pasta bakes	2 - 3	220 - 240	40'
Meat			
Roast veal	2	200 - 220	60' per kg.
Roast pork	2	230 - 250	60' per kg.
Chicken	2	200	60 - 65'
Rabbit	2	200	90 - 95'
Leg of lamb	1	230 - 250	30' per kg.
Fish	1 - 2	180 - 250	depending on size
Pizza	1 - 2	220 - 250	40 - 45'
Sweets			
Meringues	1 - 2	100	60 - 80'
Pastry	1 - 2	200	15'
Sponge cake	1 - 2	175	35 - 45'
Sponge fingers	1 - 2	160	30 - 50'
Croissants	1 - 2	160 - 180	45'
Fruit pies	1 - 2	200 - 220	30 - 40'

Fan oven cooking table

Six- and eight-function models

This table provides guidelines for cooking a number of the most important dishes.

Cooking times, particularly for meat and poultry, vary depending on the thickness, the type of food and the consumer's taste.

Preparation	Guides (from bottom)	Temperature °C	Cooking time with preheated oven
Pasta			
Lasagna	2	200 - 220	20 - 25'
Pasta bakes	2	200 - 220	25 - 30'
Creole rice	2	200 - 230	20 - 25'
Meat			
Roast veal	2	160 - 180	65 - 90'
Roast pork	2	160 - 170	70 - 100'
Roast beef	2	170 - 180	65 - 90'
Beef fillet	2	170 - 190	35 - 45'
Roast lamb	2	140 - 160	100 - 130'
Steak	2	180 - 190	40 - 45'
Roast chicken	2	180	70 - 90'
Roast duck	2	170 - 180	100 - 160'
Roast turkey	2	160 - 170	160 - 240'
Roast rabbit	2	160 - 170	80 - 100'
Roast hare	2	170 - 180	30 - 50'
Fish	2 - 3	160 - 180	depending on weight
Pizza	2 - 3	210 - 230	30 - 50'
Sweets (confectionery)			
Sponge cake	2 - 3	160 - 180	35 - 45'
Fruit pie	2 - 3	180 - 200	40 - 50'
Swiss roll	2 - 3	200 - 230	25 - 35'
Croissants	2 - 3	170 - 180	40 - 60'
Strudel	1 - 2	160	25 - 35'
Blancmange	2 - 3	170 - 180	30 - 40'
Bread	2 - 3	200 - 220	40'
Toasted sandwiches	1 - 2	230 - 250	7'

Cleaning and maintenance

Before doing any work, disconnect the oven from the electricity supply.

General cleaning

Regular routine cleaning will permit you to maintain a long-lasting perfect appearance of your oven.

If the oven is not equipped with self-cleaning panels, the oven should be cleaned after each use. Allow the oven to cool and clean it in order to prevent the food spills deposited from being reheated repeatedly. To facilitate cleaning, remove the grill, the drip tray, the upper guard «A», and the side guides by unscrewing the front ring nuts «B» and extracting them from the back holes «C» (fig. 6).

Wash all enamelled parts with hot water and soap. Do not use abrasive products, soap pads, steel wool pads or acid, which can ruin the oven. The stainless steel parts should be rinsed and dried using a soft cloth or deerskin. If stains still remain, use some warm vinegar for removal.

Clean the glass panel on the oven door and the outer surfaces only with warm water and avoid using cloths with rough textures.

Changing the light bulb (fig. 7)

If the oven light bulb has to be replaced, remove the protective guard «A», unscrewing it counter-clockwise. After changing the bulb, replace the protective cover «A».

Use only light bulbs for ovens (T 300°C).

Oven door seal (fig. 8)

For more thorough oven cleaning, the door seal can be removed by lifting the four tangs «A» in the corners, as shown in the diagram.

Clean the seal using a sponge with soap and water; never use acid or abrasive products. After cleaning, replace the seal, keeping the longer side horizontal, and fit the tangs «A» into the holes «B», starting from the top. When fitting, it is important to keep the seal parallel to the oven opening.

Removing the door (fig. 9)

The door may be removed for easier cleaning.

Ovens are fitted with two different types of hinge, which are interchangeable.

The hinges «A» are fitted with two struts «B» which hook into the sections «C» of the hinges to lock the door in completely open position.

After hooking them in place, lift the door towards the outside, and then carry out the two movements shown in figure, holding the door by its sides close to the hinges.

To replace the door, first of all fit the hinges into their grooves.

Before closing the door, **do not forget to remove the two struts «B»** which have held the two hinges in place.

